



### Food Program Official Inspection Report

Siskiyou County Community Development Department  
 Environmental Health Division  
 806 S. Main Street  
 Yreka, California 96097  
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: <b>Caso Ramos</b>	Permit # <b>000178</b>
Address: <b>1136 S. Mount Shasta Blvd, Mount Shasta, CA 96067</b>	
Permit Holder: <b>Marco Ramos</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-926-0250</b>	E-mail: <b>mtshastacasramos@gmail.com</b>
Food Safety Certified Employee: <b>Pablo Solorio Flores</b>	Expiration Date: <b>06/2030</b>

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED THIS DATE</b></p> <p>1) Observed various foods hot held at temperatures between 87-101F. Hold all hot food at 135F or hotter. The items referenced in this violation were stored in the prep line hot holding table without lids, and under cooler air. The surfaces of the food were measuring at the above listed temperatures, while the middle and bottom of the food were in compliance. Utilize lids to prevent the top of the hot held food from cooling out of compliance. Corrected during inspection. <b>3RD NOTICE.</b></p> <p>1) Observed refried beans, after adequate stirring, at 112F at hot food holder. Again, hold hot foods at 135F or hotter. Voluntarily discarded.</p> <p>1) Observed containers of shredded cheese in ice baths at prep line with surface temp at 61F. Hold dairy at 45F or colder. The cheese that were surrounded by ice were in compliance. Ensure all foods and sides of container are submerged in ice to hold the food in compliance. Voluntarily discarded.</p> <p>2) Observed food portioned utilizing scoops without handles. Portion food using utensils with handles and in a manner where contamination cannot occur. <b>2ND NOTICE.</b></p> <p>3) Observed raw food (meat and eggs) store next to fully cooked food throughout the facility. Store raw food below fully cooked food. Correct ASAP and maintain.</p> <p>3) Observed a bucket of bulk orange sauce stored on the ground in the walk-in freezer. Store all foods at least 6 inch off the floor. Correct asap.</p> <p>11) Observed chemicals stored next to food in food and liquor storage area. Store chemicals below food and/or in designated chemical storage area. Corrected onsite.</p> <p>13) Observed 100ppm chlorine sanitizer at the dishwasher in the kitchen. Maintain mechanical sanitizer at 50ppm Chlorine. Repair within 90 days. Utilize the warewashing sinks to wash, rinse, and sanitize wares until dishwasher sanitizer is corrected.</p> <p>13) Facility does not have chlorine chemical test strips to measure sanitizer concentration in prep line sanibucket and dishwashers. Obtain test strips ASAP.</p> <p>13, 15) Observed bulk storage containers stored directly on the floor in utensil storage area. Store utensils in manner to not be exposed to splash or contaminants on the floor. Wash, clean, and sanitize utensils immediately or before use.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8				
	9				
	10				
	11		X	X	
Uten./Equip.	12				
	13		X		
	14		X		
	15		X		
Employee	16				
	17				
	18				
	19				
Water	20				
	21				
	22				
Waste	23				
	24		X	X	
Vermin	25				
	26				
Facilities	27				
	28				
	29		X		
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Dalia Calzada</b>	Received by (Signature): _____ Date: <b>11/19/2025</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** Caso Ramos

The marked items represent Health Code violations and must be corrected as follows:

13) Observed numerous wet wash clothes stored on counter of prep surface. Store wash clothes in sanibucket that is holding proper sanitizer solution. Corrected onsite.

14) Observed a Household Use Only Vitamix blender (model VM01858) and Elite Gourmet citrus juicer at the bar. Ensure all equipment in a commercial facility are ANSI certified (example NSF, ETL sanitation listed, etc). Replace equipment with ANSI certified equipment and submit manufacturer spec sheet for preapproval prior to installation. Equipment were removed during inspection.

14) Observed wire shelving rack used to store bulk chips with damaged resin finish and rust buildup. Maintain all equipment as to be serviceable and easily cleanable. Repair or replace within 60 days.

24) Observed a bag of trash on the lid of trash bin. Ensure trash are disposed of properly to avoid harborage or attraction to vermin, rodents, insects, etc. Corrected during inspection.

30) Observed black buildup, that could be possible mold, along the margins/borders and the ceiling corners of the ware-washing area. Clean this area and removed all mold or build-up asap. **3RD NOTICE.**

**A reinspection fee is assessed for non-compliance and repeat violations.**

**Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.**

Note: Observed employees with the following certificates: Raul A. Galindo Pineda (exp 6/30), Alexander Pineda Machodo (7/28), Dalia Calzada (exp 9/28), Manual Calzada (exp 2/26), Emilia Calzada (exp 5/28), Nelson Leonel Chuquieh Picon (exp 6/28), Sindi Galindo (exp 7/27), Angelito Johnson (exp5/28), Leonardo Jolon Chuquiej (exp 9/26), Petronila Pineda (exp 12/25, Carol McClure (exp 3/28), Hernesto Sanchez (exp 5/28).

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